pense). With moderate attention most of these Crinums grow to an enormous size. Being freely found, with Hippeastrum equestre, in every dooryard, the everyday Floridian does not care much for them—the "Lilies," as they are called by him. They are all at their best and most redolent in the evening, filling the air with a most delicious perfume.

The strongest and finest fragrance of the night, however, is that of the night-blooming Jasmines (Cestrum nocturnum and C. Parqui). The stranger is enraptured by this per-fume, which fills the entire garden and its environments, and he always refers to it in superlatives. The Moonflower, clambering over a tall Bamboo near my study, is also in bloom, and its large pure white flowers are strongly fragrant. During moonlit nights these fairy-like blossoms, produced in enormous masses, are par-ticularly charming. Many of the true Jasmines are overpoweringly sweet, and beds of Cosmos, particularly C. "Klondike," lights up the garden wonderfully by its large golden-yellow blossoms. The night-blooming Cereus (C. nycticalus) clambers up the trunks of Palms and spreads con-siderably in their crowns, where its ivory urns are laid open to the moonlight, while a myriad of crickets chirp in one continuous jubilee.

The different species of Cocos Palms push up flower spikes after flower spikes, and their often enormous bunches of fruit, strongly and agreeably fragrant, are ripening continually. The fruit bunches of Cocos Datil often weigh 50 pounds, and I have counted as many as 1,025 large plumlike, juicy fruits in one cluster. Gaertneri has matured bunches containing as many as 1,100 fruits, weighing from 25 to 35 pounds. C. Bonnetti, C. Blumenavia, C. Yatay, C. eriospatha, C. campestris, and C. "Normanbyana" are all in bearing at present and in almost all forces. ent and in almost all cases the fruit is very aromatic and edible. It varies in size from that of a Pea (C. campestris) to that of a large Plum (C. Dalti). Cocos australis and a number of unnamed kinds also mature fruit clusters, but they are much smaller, their stems are shorter and more delicate, and the fruit is only loosely arranged in the bunches. These hardy species of the genus Cocos form the most beautiful and elegant specimen Palms of our subtropical gardens. They are all rapid growers, and begin to bloom and fruit at an age of five or six years. They are far superior in beauty and gracefulness to the Phoenix and Sabal species in my collection. My speci-mens were all raised from seeds which I have received from southern Brazil, Paraguay, Uruguay, and Argentina, ten to fifteen years ago. Many have formed trunks 5 to 6 feet high. The toliage of the majority of species is of a beautiful bluish-green color, and in one unnamed species it is entirely silvery-white. I do not think that the names as given above are m all cases correct. The nomenclature of garden Palms in this country is mostly in a chaotic condition.

The most interesting and delightful part of my garden is situated near the lake, the edge of which is adorned with magnificent foliage plants, such as Papyrus antiquorum, Thalia divaricata, Colocasia esculenta, Heliconia Bihai, Xanthosoma saggittaefolium, Maranta arundinacea, Cannas, and others. Here the soil is constantly a convert to the idea that mosquitoes moist, rich and loose, and just suited for most members of the Araceae and Scitaminaceae. The charm of my Caladium bed, occupying about 3,000 square feet, is indescribable. There are about 5,000 plants in 400 different varieties planted out. Many of the plants have attained a height of from 4 to 6 feet. 1 often have admired these most magnificent foliage plants in pots when in the north, and I have grown them in my greenhouse, but I never dreamed of the beauty and brilliancy as displayed here in the open air in the half-shade of my lathhouse. The beauty of the flowers is not of long duration; the brilliancy and the indescribable varied hues of the

changing their colors continually and growing more beautiful and brilliant from day to day. In the early morning hours when the dew drops lie on the leaves like thousands of pearls and diamonds, and in the evening when the after-glow of the setting sun is reflected from the often immense leaves, they form such a glorious sight that no pen and no pencil can do them justice, and we have the feeling of being in an earthly paradise. There is a lustre in the foliage of many kinds; even the varieties mainly of a reen color show golden and metal-lic hues under different lights that can not be found in any other foliage plant. I have Alocasias and Colocasias, Marantas and Phryniums, Heliconias and Phyllotaeniums, and many other foliage plants growing near them, even among them, but there is absolutely nothing that can compare with them. They outrival all in the beauty of their forms, in the distribution, variety and brilliancy of color, in vigor of growth, and in bushy and symmetrical habit. Last year I obtained a small tuber of the variety Caladium Reine Victoria. It was well cared for. In December, when I took it up, it had formed an enormous tuber, the size and form of a soup-plate. When I cut it up this spring, l obtained over a hundred pieces, each provided with an eye. C. Lord Derby, C. Orphee, C. Clio and others had attained almost as large a size.

In the early morning hours the per-fume of the flowering Alocasias is quite strong, but is more aromatic than pleasant. The Colocasias, such as C. esculenta, C. Fontanesii, and C. illustris push up incredible numbers of conspicuous yellowish blossoms, which exhale a strong and rather unpleasant odor, most disagreeable early in the morning. Xanthosomas are also flowering, particularly Xanthoso-ma violaceum and X. sagittaefolium and its many varieties, but their odor is subdued by the delicious and strong fragrance wafted from the large beds of Hedychium coronarium and H. flavosum in full bloom at present. The much advertised "Red-stemmed Caladium" is nothing but a fine and vigorous form of X. violaceum.
One of the most imposing

Aroids in my collection, a scenic plant of the first quality, is Colocasia "grandis," with large, shell-like leaves (30 by 22 inches) of a satiny-green color with golden and bronze lustre and bluish sheen. The shape of the leaves is not flat but bowl-like. Its growth is very dense, forming a fine symmetrical specimen 6 feet high and 4 or 5 feet in diameter. Near it stands a huge specimen of Xanthosoma ro-bustum fully 8 feet high, one of the most beautiful and refined foliage plants I ever have seen. The flowers are produced in great abundance, and they are powerfully and deliciously fragrant, but not so when they are fading. This has been largely adver-tised as the "Flowering Caladium" and as Caladium "New Century." It was introduced in immense quantities from Central America a few years ago as a new species. An account of its flowering at Kew was first published in the Gardeners' Chronicle, vol. iv., Third Series (1888), p. 621.

H. NEHRLING, Florida.

The Disappearance of Malaria. For several years we have been were the most common agent by which malaria was transmitted from one occurred cases which were difficult to gether and, if too dry, send to table with a bowl of thickened brown gravy. account for on the mosquito theory. Prof. W. F. Massey believes that it But even then there are cases that where no water except from artesian wells is used, and no mosquitoes have been seen or felt, how are they to be accounted for?

There are fewer cases of malaria Caladiums, however, last from the be- than there were years ago, but alas, crumbs, season with red pepper, minc- Magazine.

worthii," C. "cappedum," a fine hybrid ginning of April until November, and between C. asiaticum sinicum, C. even December. They are far superamericanum, and C. longifolium (ca- ior to flowers in many respects, appeared in the last Practical Former appeared in the last Practical Farmer, and it is as follows:

One of the most gratifying results of modern sanitary work is the disanpearance of malaria from sections formerly considered to be infected with it. It was formerly supposed that the air in such regions was infected with disease. But it has been shown that malaria does not exist in the air and that the atmosphere of malarial regions is as pure and wholesome as The disease-making germ of any. malaria is not one of the bacteria which are the common causes of other diseases for the cause of mala-ial sickness is a plasmodium, belonging to the animal and not to the vegetable class like the bacteria. It lives in the stagnant water and is taken into the system in waters of shallow wells that have become contaminated, and it is also transferred by the bite of mosquitoes that breed in the same waters with the malarial plasmodium. Knowing these facts, it 's evident that thorough drainage, and the vee of water from deep-pored wells, with the banishing of mosquitoes, will banish malaria. And this has proven correct in practice. In our boyhood we lived in a town on the eastern shore of Maryland which was notoriously malarious and every one expected to have chills and fever every fall. We were recently in that same town. The leading physician told us that a case of chills and fever was about the last thing expected there, and that the old-time malaria has practically disappeared with good drainage and the abandonment of shallow wells. And the same tact is true in nearly the whole of that fine agricultural section known as the Eastern Shore. Formerly the people of Baltimore were afraid to visit the eastern side of the Chesapeake because of malaria. Now almost every farm house on the bay shore and rivers is crowded all summer with boarders from the city. The same result has been attained further south merely through the use of artesian wells. Here is a lesson for the malaria sections of the Mississippi Valleyuse pure water and drain all mosquitobreeding places and there will be no more malaria.

Tomatoes Variously Cooked.

San Francisco, in whose markets fresh tomatoes may be found eight months in the year, is a cosmopolitan city, in which, if you will take a little trouble as to the locating of your restaurant, you may dine in like manner with any nation under the sun.

To try these queer dinners is a fad among people who come here from the East, and in making my rounds with friends I have at various times taken notes about the preparation of odd dishes. Your foreign restaurateur is flattered when a patron summons him, praises the cooking and asks for the recipe. Some of the foreign tomato methods are as follows

A La Portuguese-This nation makes a whole meal of its stewed tomatoes. A quart of ripe tomatoes are peeled and sliced in a stewpan, over which two Bermuda, or one Spanish onion, is also thinly sliced. Cover and cook gently in the liquor, which the tomatoes form, for twenty minutes, shaking the pan from time to time to prevent burning; now season with salt and pepper and pour in a pint of good gravy, cook twenty minutes longer and add a pint of steamed rice. When the to another. But there have often latter is thoroughly hot, dish all to-From this I conceived the idea of Prof. W. F. Massey believes that it cooking whole tomatoes in brown is also caused by drinking impure gravy until tender enough to lift withwater. This, too, is prehaps true. out breaking. Lay them on squares of toast, and pour the gravy around after slightly thickening.

Baked, Mexican Style.-Choose large, firm and not overripe tomatoes. Cut a slice off the top; remove the pulp and mix with equal quantities



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ed onion, parsley and a little mustard, with a table spoonful of oil or butter for every three tomatoes. shells with this mixture, bake for an hour in a moderate oven, and serve of cold roast veal and boiled ham on squares of toast sprinkled with minced fine and well-browned bread chopped cress and parsley.—New Idea